

MENU

SAKIDUKE < *Appetizer* >

Hairy crab, Eggplant, Okura, Ginger jelly

AGEMONO < *Fried* >

Conger eel, Ginkgo, Kelp salt

WANMONO < *Soup* >

Minced abalone, Water shield, Green onion sprouts, Yuzu citrus

TSUKURI < *Sashimi* >

*BIWA trout, Giant pacific octopus, Nori seaweed
Monkfish liver, Ponzu jelly*

YAKIMONO < *Grilled* >

Sea eel, Taro stem with plum and sesame dressing

NAKASARA < *Steamed* >

Soft shelled turtle, Lotus root, Steamed rice, Japanese pepper

HIYASHIMONO < *Cold* >

*Sea urchin, Scallop mousse, Tomato,
Consommé jelly with Japanese dashi*

NIMONO < *Simmered* >

GUJYO sweet fish, Winter melon, Leaf bud

SHIME < *Noodles* >

*Spicy radish, Sudachi citrus, Yellow chives,
KANUMA soba noodles*

SHOKUJI < *Rice Pot* >

WAGYU beef, Corn

KANMI < *Dessert* >

Mango, Yogurt ice cream, WASANBON sugar cookie, Lemon

Coconut mochi